

The Kuchroo Times

Dear Kuchroo Lab Members,
Here is the sixteenth installment of the Kuchroo Times. That is equivalent to 14 weeks (due to some weeks having dropped a deuce), 98 days, 2352 hours, 14,1120 minutes, or 8,467,200 seconds ago, that this publication has started. Congratulations to all of you who have been faithful readers up until this point. Let us continue full speed into the future and have this weekly publication accompany us along the way! Once again, thank you for your support!

Headline



Lab Members Venture Into the Wilderness For the Sake of Science

This Saturday, four brave lab members will venture into the land of Vermont to experience a week of intellectual heaven and a chance to be one with nature. **Error! Contact not defined.**, Sue Liu, Anneli Jaeger, and **Error! Contact not defined.**, led by Dr. Kuchroo, will all be attending this meeting in Vermont so let's wish them luck during their stay there. For their sake, let's highlight some of the many fun activities that Vermont has to offer. First off, the Ben and Jerry's factory is also located in Vermont. During their free time, they can visit the factory and experience the history behind the famous ice cream franchise and indulge in ice cream heaven for a day. Let's see...Vermont is also famous for their maple syrup. If they can locate a maple tree in their vicinity, they can bring along a screwdriver and a bucket to extract the syrup from the trees and eat it with their pancakes. Vermont, Vermont...I guess that's it. The state is shaped like a V, but I don't know how much fun they will have with that fact. Maybe this will be a good time to relax and soak in the tranquility of

nature before returning back to busy Boston. Either way good luck angels and have a great trip!

Lab Improvement Beady Eyes



Though the term, beady eyes, throughout history has been known to have a negative connotation, I urge you all to strive towards attaining "beady eyes" for the sake of the lab. The MACS beads are centralized so that the cost of reagents can be controlled so that we don't have to pull funds out of our major grant, the Hugh Grant. Though it has been stated in the past that when materials run short, that Ana Anderson should be notified so that we can order some more as soon as possible, let's modify that statement and change it slightly to a must, be notified. As fast as the columns run out, the beads do as well, so let's strive to have "beady eyes" and watch out for the amount left so that we don't run out and be faced with a worldwide crisis causing the destruction of the entire experiment that may affect the outcome that prevents the world from irreversible doom. This way, everyone can be happy and our experiments will run beautifully and we can all live happily ever after.

Operation Baby Shower a Success!!



This past weekend, our very own Dr. Ana Anderson celebrated her baby shower for the upcoming addition to the Anderson family. Filled with family and friends from the lab, the event included some of the finest dining in all of Boston, and a lot of truly memorable moments as everyone from small to tall gathered to celebrate

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the coming of Baby Anderson. Included in some of the presents for Ana was a nifty baby stroller, one that I, personally have never witnessed before. Part carriage, part baby seat holder, this hybrid machine has evolved from the traditional basket on two wheels. Also included was a playground type set which included a dome filled with all sorts of gizmos from lights to fun sounds which will most definitely excite the newborn. Thank you Valerie and Estelle for organizing a wonderful even and congratulations Ana on your new upcoming baby!

Cooking With Dr. Lindsay



Last week's recipe seemed to spark a lot of interest with our readers as one in particular attempted to create the magic dressing for the rocket salad. Due to insufficient time, I have been unable to create the dressing yet, but I will be sure to in exactly two weeks. This week's recipe, though I can only imagine what the finished product will look like, is already making even my taste buds water. Dr. Lindsay will be out of the lab next week and we won't have a recipe for the next issue, however let's take this time to gather up the previous recipes and hopefully create one of Dr. Lindsay's delicious recipes.

Red cabbage and onion

This goes very well with roast pork.

Usually I do about half a red cabbage for four people (well two really since the children are reluctant to try it). But cabbages come in very variable sizes, so you will need to adjust appropriately.

1 red cabbage

1 medium onion

Olive oil

Butter

Salt and pepper

Peel and coarsely chop the onion.

Put in a pan containing hot oil and butter, about half a table spoon of each.

Shred the cabbage quite finely while the onion is cooking.

Sauté until the onion is just caramelized (slightly brown) then throw in half a cup of water. Add salt and pepper to taste.

Add the cabbage and put a lid on the pan.

Cook for 15 minutes or until the cabbage has softened to your taste.

Serve. You may need to use a slotted spoon if there is too much liquid left.

Drinking with Dave!



Now the moment I know many of you have been waiting for. I bring to you the first of many to come, drinks by our one and only Dave Anderson!

How to Make a Magnificent Mojito:

Don't bother unless you have FRESH mint leaves.

Add 1 teaspoon of sugar and juice from 1/2 lime in a highball glass.

Muddle 5-6 fresh mint leaves in sugar/lime juice.

Add 1 (or 2) ounces of white rum.

Add lots of ice.

Top off with soda water.

Garnish with a few fresh mint leaves.

Enjoy!

Mmm...mm...mm...

Take a Fellow to Lunch Program

The lucky person that I will have the pleasure of treating to a nice lunch (Boloco per his request) is our own Manu Rangachari. He has agreed to carry on the torch and pass the flame of love, truth, and family on with him by treating out the next person as we make our way along through the year. Keep in mind that there are many torches waiting to be lit, so pick up a flame and

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start the fire! Take a fellow out to lunch
program is GO!